

Julia Rabelo Vaz Matheus

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7791202/publications.pdf>

Version: 2024-02-01

10
papers

185
citations

1307594

7
h-index

1588992

8
g-index

10
all docs

10
docs citations

10
times ranked

188
citing authors

#	ARTICLE	IF	CITATIONS
1	Persimmon (<i>Diospyros Kaki</i> L.): Chemical Properties, Bioactive Compounds and Potential Use in the Development of New Products – A Review. <i>Food Reviews International</i> , 2022, 38, 384-401.	8.4	33
2	COVID-19 pandemic sheds light on the importance of food safety practices: risks, global recommendations, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5569-5581.	10.3	25
3	Food services in times of uncertainty: Remodeling operations, changing trends, and looking into perspectives after the COVID-19 pandemic. <i>Trends in Food Science and Technology</i> , 2022, 120, 301-307.	15.1	23
4	Biodegradable films based on fruit puree: a brief review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2090-2097.	10.3	12
5	Biodegradable and Edible Film Based on Persimmon (<i>Diospyros kaki</i> L.) Used as a Lid for Minimally Processed Vegetables Packaging. <i>Food and Bioprocess Technology</i> , 2021, 14, 765-779.	4.7	13
6	Filmes biodegradáveis e agentes de reforço vegetais: Um enfoque em estudos brasileiros sob a ótica da economia circular. <i>Research, Society and Development</i> , 2021, 10, e49210918278.	0.1	0
7	Antibacterial films made with persimmon (<i>Diospyros kaki</i> L.), pectin, and glycerol: An experimental design approach. <i>Journal of Food Science</i> , 2021, 86, 4539-4553.	3.1	5
8	Green-based active packaging: Opportunities beyond COVID-19, food applications, and perspectives in circular economy – A brief review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4881-4905.	11.7	48
9	Enhanced peroxisome proliferator-activated receptor gene and protein expression in adipose tissue of diet-induced obese mice treated with telmisartan. <i>Experimental Physiology</i> , 2014, 99, 1663-1678.	2.0	24
10	Insights into Developing Persimmon-based Food Products: Bibliometric Analysis and the Innovative Formulation of Chutney and Ketchup. <i>Journal of Culinary Science and Technology</i> , 0, , 1-36.	1.4	2